

# MAW • MAW

## STARTER

SATAY GAI (4) chargrilled marinated chicken skewers topped w/ house satay & cucumber relish	13.9
VEGETARIAN SPRING ROLLS (4)(V) house made vegetarian spring rolls w/ plum sauce	12.9
PORK BELLY BAO BUNS (2) steamed buns w/ pork belly, shallot, chilli mayo hoisin, chilli	15.9
CHICKEN WINGS (6) fried marinated chicken wings served w/ sweet chilli sauce	13.9
FISH CAKES (4) local fish w/ mixed herb & red curry paste served sweet chilli sauce & peanuts	13.9
SALT & PEPPER FRIED TOFU crisp battered silken tofu served w/ house made sweet chilli sauce & peanuts	12.9
GYOZA (6)(V) pan fried vegetable dumplings w/ dipping sauce	13.9
CURRY PUFFS (4)(V) crispy vegetable & yellow curry puff served w/ dipping sauce	12.9
CRISPY GARLIC CHIVE CAKES (4)(V) deep fried garlic chive cakes w/ sweet vinegar	13.9
STEAMED VEGETABLE DUMPLINGS (4)(V) steamed dumplings filled with vegetables served w/ soy sauce	13.9

## SALAD

"YUM GAI YANG" CHAR GRILLED CHICKEN SALAD grilled chicken w/ turmeric & chilli served w/ mixed salad & lime dressing	22.9
"NAM TOK NEUA" BEEF SALAD grilled beef w/ mixed salad, thai basil, mint, chilli & roasted rice powder, lime dressing	25.9
"SOM TUM" PAPAYA SALAD green papaya salad w/ peanuts, chilli & lime dressing	17.9

## GRILLED

"GAI YANG" BBQ CHICKEN char grilled turmeric & lemongrass marinated chicken served w/ spicy dipping sauce	22.9
CRYING TIGER char grilled bbq beef served w/ spicy dipping sauce	27.9

## CURRY

VEGETABLE & TOFU CHICKEN BEEF PRAWN	19.9 20.9 21.9 24.9
RED CURRY red chilli, vegetables, kaffir lime leaves, basil	
GREEN CURRY green chilli, bamboo shoots, vegetables, kaffir lime leaves, basil	
PANANG CURRY panang, vegetables, ground coriander, caraway, kaffir lime leaves	
JUNGLE CURRY water based curry (no coconut milk) w/ young peppercorns, holy basil, roasted rice, galangal, baby corn, Thai eggplant	
LAKSA NOODLE SOUP classic Southeast Asian spicy noodle soup w/ noodles and bean sprouts	

## RICE & NOODLES

VEGETABLE & TOFU CHICKEN BEEF PRAWN PORK BELLY	19.9 20.9 21.9 24.9 24.9
PAD THAI stir fried thin rice noodles w/ egg, crushed peanuts & tofu in pad thai sauce	
CASHEW NUT NOODLE stir fried flat rice noodles w/ cashew nuts, egg & chilli jam sauce	
"PAD KEE MAO" CHILLI BASIL NOODLE spicy stir fried flat rice noodles w/ egg, thai herbs & chilli basil sauce	
PAD SEE EW stir fried flat rice noodles w/ egg, chinese broccoli & sweet soy sauce	
"KAO PAD" FRIED RICE stir fried rice w/ egg, onion, chinese broccoli & tomato	
"KAO KA PAO KHLUK" SPICY FRIED RICE spicy fried rice w/ egg, crushed garlic, chilli & basil	

## STIR FRIED

VEGETABLE & TOFU CHICKEN BEEF PRAWN PORK BELLY	19.9 20.9 21.9 24.9 24.9
OYSTER SAUCE stir fried oyster sauce w/ garlic	
CASHEW NUT SAUCE stir fried roasted cashew nuts w/ chilli jam	
CHILLI & BASIL SAUCE stir fried crushed garlic & chilli w/ thai basil	
SATAY SAUCE stir fried w/ peanut sauce & aromatic herbs	
HOISIN SAUCE stir fried w/ hoisin sauce & topped w/ fried onion	
GARLIC & PEPPER stir fried w/ garlic & pepper served w/ broccoli and onion	
RED CURRY STIR FRY stir fried crushed garlic & chilli w/ peppercorn, galangal, kaffir lime leaves & thai basil	
SWEET & SOUR stir fried w/ garlic, tomato, cucumber & pineapple	
SEAFOOD	
SALT & PEPPER SQUID salt & pepper squid served w/ sriracha mayo	23.9
STEAMED BARRAMUNDI GINGER SHALLOT steamed wild caught barramundi fillet w/ ginger & soy sauce served w/ bok choy & shallot	29.9
BARRAMUNDI RED CURRY pan fried wild caught barramundi fillet w/ red curry & steamed vegetables	29.9
SOUP	
VEGETABLE & TOFU CHICKEN PRAWN	14.9 15.9 16.9
"TOM YUM" spicy & sour soup w/ mushroom, mixed herbs	
"TOM KHA" coconut soup infused w/ lemongrass, mushroom, galangal & kaffir lime leaves	

ALLERGY ADVICE: inform staff if you have any questions in regards to allergies

## MAW • MAW RECOMMENDED

RED DUCK CURRY 26.9  
roasted duck w/ red curry, eggplant, seasonal fruits & basil

MASSAMAN BEEF CURRY 22.9  
slow cooked beef in massaman curry sauce served w/ potato

ROASTED DUCK 26.9  
served w/ steamed chinese broccoli, special sauce, shiitake mushroom & spices

"KANA MOO GROB"  
CRISPY PORK BELLY  
W/ CHINESE BROCCOLI 23.9  
stirfried crispy pork belly w/ garlic, bean paste, chilli & chinese broccoli

VEGETABLE RED CURRY  
DUMPLINGS 22.9  
vegetable dumplings w/ red curry, bok choy & capsicum

"PAD PAK" STIR FRIED  
MIXED VEGETABLES 19.9  
Thai style vegetables stir fried w/ garlic & mushroom sauce

## DESSERT

COCONUT ICE CREAM 14.9  
home made coconut ice cream w/ sticky rice, jackfruit & peanut

THAI TEA ICE CREAM 14.9  
home thai tea ice cream w/ house crumble, toasted coconut, herbal & coconut jelly

GOLDEN GAYTIME FRIED  
ICE CREAM 16.9  
deep fried golden gaytime wrapped in filo pastry served w/ toasted coconut, chocolate crumble & seasonal fruit

MANGO STICKY RICE 16.9  
traditional southeast asian dessert served w/ rice, fresh mango & coconut milk

## SIDES

JASMINE RICE	4
ROTI	4
PEANUT SAUCE	6.9
COCONUT RICE	6.9
STEAMED VEGETABLES	8.9
STEAMED CHINESE BROCCOLI w/ mushroom sauce & garlic	8.9

# MAW MAW

## COCKTAILS

APEROL SPRITZ	13
aperol, villa sandi prosecco, soda, orange	
MARGARITA	15
tequila, cointreu, fresh lime, salt	
SPICY MARGARITA	15
tequila, cointreu, fresh lime, jalapeno, tajin	
PASSIONFRUIT CAPRIOSKA	14
vodka, fresh lime, passionfruit, simple syrup	
MAWJITO	15
white rum, fresh lime, mint, watermelon, soda	

## MOCKTAILS

WATERMELON NO-JITO	11
watermelon, fresh mint, lime, soda	
PINEAPPLE COCONUT	11
pineapple, lychee, coconut cream	

THAI ICED COFFEE	6
THAI MILK TEA	7

## SOFT DRINK

COCA COLA NO SUGAR / COCA COLA / SPRITE / FANTA	4.9
LEMON LIME BITTERS	6
STILL WATER 750ML	6
SPARKLING WATER 750ML	6

## BEER

SINGHA (THAILAND)	9
CORONA	8
HEINEKEN	8
PURE BLONDE LOW CARB	8
STONE & WOOD PACIFIC ALE	10
JAMES BOAGS PREMIUM LIGHT	8
SOMERSBY APPLE CIDER	8

## WHITE

	GLASS	BOTTLE
PETAL & STEM SAUVIGNON BLANC	9	38
HOWARD PARK MIAMUP CHARDONNAY		46
MADFISH RIESLING		44
VILLA SANDI LA VILLA PINOT GRIGIO	10	42

## SPARKLING

VILLA SANDI PROSECCO	11	46
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## RED & ROSE

	GLASS	BOTTLE
GEOFF MERRILL PIMPALA RD SHIRAZ	10	42
YARAWOOD PINOT NOIR		44
JACKS ESTATE CABERNET SAUVIGNON	11	46
GEOFF MERRILL SAINT NIC GSM		46
BOUCHARD AINS & FILS ROSE	10	42

BYO wine only 3.5 per person



# BANQUET 1



\$48 p/p (min 4 ppl)

SATAY GAI  
VEGETARIAN SPRING ROLLS  
CURRY PUFFS  
PANANG CHICKEN CURRY  
CHILLI BASIL BEEF STIRFRY  
VEGETABLE & TOFU PAD THAI  
STEAMED RICE  
COCONUT ICE CREAM



# BANQUET 2



\$58 p/p (min 4 ppl)

PORK BELLY BAO BUNS  
SALT & PEPPER FRIED TOFU  
SATAY GAI  
MASSAMAN BEEF CURRY  
SALT AND PEPPER SQUID  
CHILLI BASIL CHICKEN STIRFRY  
KAO PAD FRIED RICE VEGETABLE & TOFU  
GOLDEN GAYTIME FRIED ICE CREAM

## KIDS MENU

TOFU BITES (6) 10  
deep fried tofu with satay sauce  
CHICKEN SKEWERS (2) 11  
satay skewers with satay sauce  
CHICKEN WINGS (3) 11  
crispy chicken wings with sweet chilli sauce  
*all served with plain rice or egg fried rice*